BS8314001

EN User manual

perfekt in form und funktion

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# FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler – features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

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# CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.
When contacting Service, ensure that you have the following data available.
The information can be found on the rating plate. Model, PNC, Serial Number.

Warning / Caution-Safety information

General information and tips

Environmental information

Subject to change without notice.

# 1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

## 1.1 Children and vulnerable people safety

⚠ **WARNING!**
Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

## 1.2 General Safety

- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.
- Before maintenance cut the power supply.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can

scratch the surface, which may result in shattering of the glass.

- Only use the core temperature sensor recommended for this appliance.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.

# 2. ⚠ SAFETY INSTRUCTIONS

## 2.1 Installation

⚠ **WARNING!**
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

### Electrical connection

⚠ **WARNING!**
Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

## 2.2 Use

**WARNING!**
Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful, when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

**WARNING!**
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:

  – do not put ovenware or other objects in the appliance directly on the bottom.

  – do not put aluminium foil directly on the bottom of the appliance.

  – do not put water directly into the hot appliance.

  – do not keep moist dishes and food in the appliance after you finish the cooking.

  – be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

### Steam Cooking

**WARNING!**
Risk of burns and damage to the appliance.

- Do not open the appliance door during steam cooking. Steam can release.

## 2.3 Care and Cleaning

**WARNING!**
Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

## 2.4 Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for

household appliances. Do not use it for house lighting.

**WARNING!**
Risk of electrical shock.

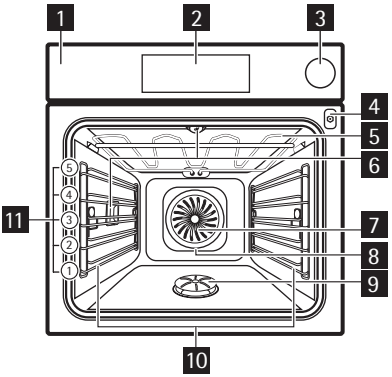
- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

## 2.5 Disposal

**WARNING!**
Risk of injury or suffocation.

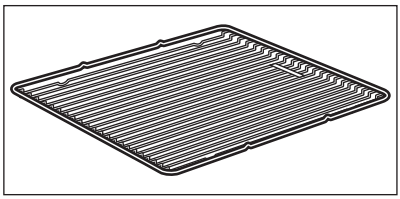
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

# 3. PRODUCT DESCRIPTION

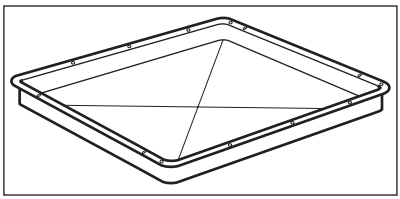



1 Control panel
2 Electronic programmer
3 Water drawer
4 Socket for the core temperature sensor
5 Heating element
6 Lamp
7 Fan
8 Rear wall heating element
9 Steam generator with cover
10 Shelf support, removable
11 Shelf positions

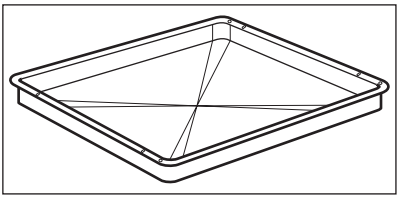
## 3.1 Accessories



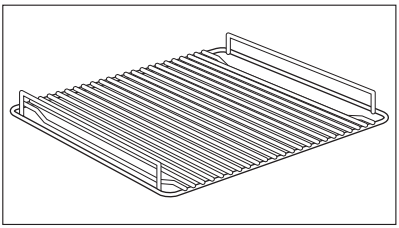
**Wire shelf**
For cookware, cake tins, roasts.



**Baking tray**
For cakes and biscuits.



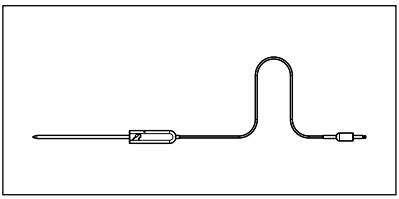
**Grill- / Roasting pan**
To bake and roast or as a pan to collect fat.



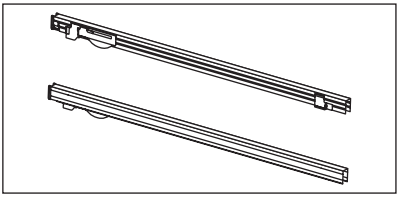
**Trivet**

- For roasting and grilling.

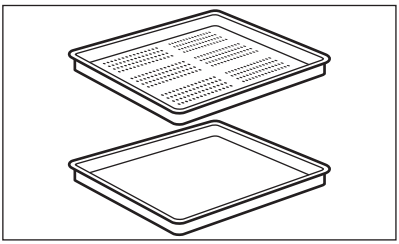
Use the trivet only with the Grill- / roasting pan.



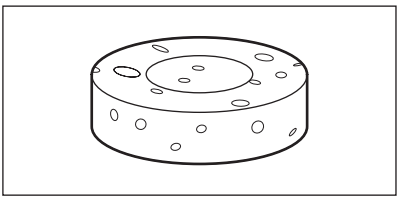
**Core temperature sensor**
To measure how far the food is cooked.



**Telescopic runners**
For shelves and trays.



**Steam set**
One unperforated and one perforated food container.
The steam set drains the condensing water away from the food during steam cooking. Use it to prepare food that should not be in the water during the cooking (e.g. vegetables, pieces of fish, chicken breast). The set is not suitable for food that needs to soak in the water (e.g. rice, polenta, pasta).



**Sponge**
For absorbing the remaining water from the steam generator.

# 4. BEFORE FIRST USE

**WARNING!**
Refer to the Safety chapters.

## 4.1 Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.

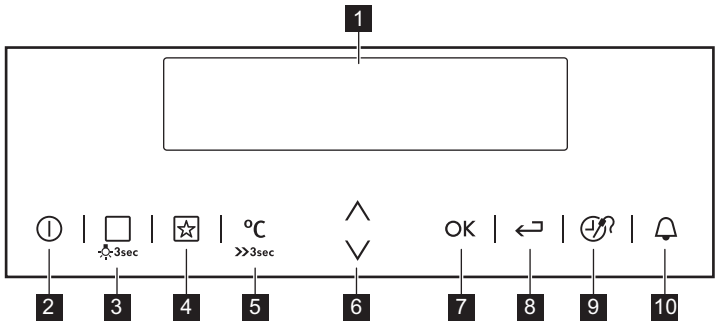
Refer to chapter "Care and Cleaning".

## 4.2 First Connection

When you connect the appliance to the mains or after the power cut, you have to set the language, the display contrast, the display brightness and the time of the day. Press ∧ or ∨ to set the value. Press **OK** to confirm.

# 5. CONTROL PANEL

## 5.1 Electronic programmer

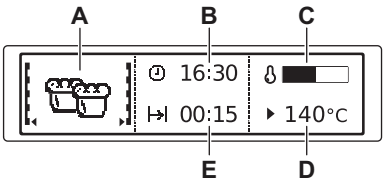



**Use the sensor fields to operate the appliance**

| Number | Sensor field | Function | Comment |
|---|---|---|---|
| 1 | - | Display | Shows the current settings of the appliance. |
| 2 | ⏻ | ON / OFF | To activate and deactivate the appliance. |
| 3 | ☐ 3sec | Heating Functions or Assisted Cooking | To choose a heating function, touch the sensor field once. To choose an Assisted Cooking function, touch it twice. To activate or deactivate the light, touch the field for 3 seconds (you can activate the light also when the appliance is deactivated). |
| 4 | ☆ | Favourite Programme | To save and access your favourite programmes. |

| Number | Sensor field | Function | Comment |
|---|---|---|---|
| 5 | °C >>3sec | Temperature selection | To set the temperature or show the current temperature in the appliance. To activate or deactivate the Fast Heat Up function, touch the field for 3 seconds. |
| 6 | ∧ ∨ | Up and down key | To move up or down in the menu. |
| 7 | OK | OK | To confirm a selection or a setting. |
| 8 | ↩ | Home key | To show the main menu. |
| 9 | | Time and additional functions | To set different functions. When a heating function operates, touch the sensor field to set the timer, Child Lock, Favourite Programme memory, Heat + Hold , Set + Go , or to change the settings of the Core Temperature Sensor. |
| 10 | | Minute Minder | To set the Minute Minder . |

**Display**




**A)** Heating function
**B)** Time of day
**C)** Heat-up indicator
**D)** Temperature
**E)** Duration time or end time of a function

**Other indicators in the display**

| Symbol | | Function |
|---|---|---|
| | Minute Minder | The function is active. |
| | Time of day | Shows the current time. |
| \|→\| | Duration | Shows the time required for the cooking cycle. |
| →\| | End Time | Shows when the cooking cycle ends. |
| | Time Indication | Shows how long the heating function operates. Press ∨ and ∧ at the same time to reset the time. |
| | Heat-up indicator | Indicates the temperature level in the appliance. |

| Symbol | | Function |
|---|---|---|
| | Fast Heat Up Indicator | The function is active. It decreases the heat up time. |
| | Weight Automatic | The automatic weight system is active, or weight can be changed. |
| | Heat + Hold | The function is active. |

# 6. DAILY USE

**WARNING!**
Refer to the Safety chapters.

## 6.1 Navigating the menus

1. Activate the appliance.
2. Press ∨ or ∧ to select the menu option.
3. Press **OK** to move to the submenu or accept the setting.

At each point you can go back to the main menu with ↩.

## 6.2 The menus in overview

**Main menu**

| Symbol | Menu item | Description |
|---|---|---|
| | Assisted Cooking | Contains a list of automatic cooking programmes. |
| | Heating Functions | Contains a list of heating functions. |
| | Steam Cleaning | Cleans with steam. |
| | Basic Settings | Contains a list of other settings. |
| | Favourite Programme | Contains a list of the favourite cooking programmes saved by the user. |

**Submenu for: Basic Settings**

| Symbol | Submenu | Application |
|---|---|---|
| | Set Time of Day | Sets the current time on the clock. |
| | Time Indication | When ON, the display shows the current time after you deactivate the appliance. |
| | SET + GO | When ON, you can activate the function after you activate a heating function. |
| | Heat + Hold | When ON, you can activate the function after you activate a heating function. |

| Symbol | Submenu | Application |
|---|---|---|
| | Extra time | Activates and deactivates the function. |
| | Display Contrast | Adjusts the display contrast by degrees. |
| | Display Brightness | Adjusts the display brightness by degrees. |
| | Set Language | Sets the language for the display. |
| | Buzzer Volume | Adjusts the volume of press-tones and signals by degrees. |
| | Key Tones | Activates and deactivates the tone of the touch fields. It is not possible to deactivate the tone of the ON / OFF touch field. |
| | Alarm/Error Tones | Activates and deactivates the alarm tones. |
| | Cleaning Assistant | Helps you with the cleaning procedure. |
| i | Service | Shows the software version and configuration. |
| | Factory Settings | Resets all settings to factory settings. |

## 6.3 Heating functions

**Submenu for: Heating Functions**

| heating function | | Application |
|---|---|---|
| | Full Steam | For vegetables, fish, potatoes, rice, pasta or special side-dishes. |
| | Half Steam + Heat | For dishes with a high moisture content and for poaching fish, custard royale and terrines. |
| | Quarter Steam + Heat | To bake bread, roast large pieces of meat or to warm up chilled and frozen meals. |
| | Eco Steam | The ECO functions let you optimize the energy consumption during cooking. It is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables with the equivalent usual heating function. |
| | Moist Fan Baking | For energy-saving baking and cooking of mainly dry bakery items as well as for baking in tins on 1 shelf position. |

| heating function | | Application |
|---|---|---|
| | True Fan Cooking | To bake maximum on 3 shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking . |
| | Pizza Setting | To bake food on 1 shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for Conventional Cooking . |
| | Slow Cook | For preparing especially tender, succulent roasts. |
| | Conventional Cooking | For baking and roasting on 1 level |
| | Frozen Foods | To make your convenience food like e.g. French Fries, Wedges, spring rolls crispy. |
| | Turbo Grilling | To roast larger meat joints or poultry with bones on 1 shelf position. Also to gratinate and to brown. |
| | Fast Grilling | To grill flat food in large quantities. To toast bread. |
| | Grilling | To grill flat food and to toast. |
| | Keep Warm | To keep food warm. |
| | Defrost | To defrost frozen food. |
|  | Bottom Heat | For baking cakes with crispy or crusty bases and to preserve food. |
| | Dough Proving | For controlled rising of yeast dough before baking. |
| | Bread Baking | To bake bread. |
| | Au Gratin | For dishes like lasagna or potato gratin. Also to gratinate and brown. |
|  | Preserving | To preserve vegetables e.g. mixed pickles in glasses and liquid. |
| | Drying | For drying of sliced fruits like apples, plums, peaches and vegetables as tomatoes, zucchini or mushrooms. |
| | Plate Warming | To preheat your plate for serving. |

| heating function | | Application |
|---|---|---|
| | Steam Regenerating | To reheat your already cooked food directly on a plate. |
| | Eco Roasting | The ECO functions let you optimize the energy consumption during cooking. It is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables with the equivalent usual heating function. |

## 6.4 Activating a heating function

1. Activate the appliance.
2. Select the Heating Functions menu. Press **OK** to confirm.
3. Set a heating function. Press **OK** to confirm.
4. Set the temperature. Press **OK** to confirm.

Press ☐ to go directly to the Heating Functions menu. You can use it when the appliance is activated.

## 6.5 Steam cooking

The water drawer cover is in the control panel.

1. Press the cover to open the water drawer.
2. Fill the water drawer with 800 ml of water.

   The water supply is sufficient for approximately 50 minutes.

Do not put water directly into the steam generator.
Use only water as the liquid. Do not use filtered (demineralised) or distilled water.

3. Activate the appliance.
4. Set the steam heating function (refer to the “Heating functions” table) and the temperature.
5. If necessary, set the function Duration |→| or End Time →|. The first steam shows after approximately 2 minutes. An acoustic signal sounds when the appliance is at approximately the set temperature. The signal sounds again at the end of the cooking time.
6. Deactivate the appliance.

When the steam generator is empty, an acoustic signal sounds.

When the appliance is cool, soak up all remaining water from the steam generator with the sponge. If necessary, clean the steam generator with vinegar. Let the appliance dry fully with the door open.

## 6.6 Heat-up indicator

When you activate a heating function, the bar on the display comes on. The bar shows that the temperature increases.

### Fast Heat Up Indicator

This function decreases the heat-up time. To activate the function, hold °C for 3 seconds. The heat-up indicator alternates.

### Residual heat

When you deactivate the appliance, the display shows the residual heat. You can use the heat to keep the food warm.

## 6.7 Energy saving

**The appliance contains features which help you save energy during everyday cooking:**

- **Residual heat:**
  - When the heating function or programme operates, the heating elements are deactivated 10% earlier

(the lamp and fan continue to operate). For this feature to operate, the cooking time must be longer than 30 minutes or you must use the clock functions ( Duration , End Time ).

– When the appliance is off, you can use the heat to keep food warm. The display shows the remaining temperature.

- **Cooking with the lamp off** - touch and hold for 3 seconds to deactivate the lamp during cooking.
- **Eco functions** - refer to section "Heating Functions" (for selected models only).

# 7. CLOCK FUNCTIONS

| Symbol | Function | Description |
|---|---|---|
| | Minute Minder | To set a countdown (max. 2 h 30 min). This function has no effect on the operation of the appliance. You can also activate it when the appliance is deactivated. Use to activate the function. Press or to set the minutes and **OK** to start. |
| | Duration | To set how long the appliance has to be in operation (max. 23 h 59 min). |
| | End Time | To set the switch-off time for a heating function (max. 23 h 59 min). |

If you set the time for a clock function, the time starts to count down after 5 seconds.

If you use the clock functions Duration and End Time , the appliance deactivates the heating elements after 90 % of the set time. The appliance uses the residual heat to continue the cooking process until the time ends (3 - 20 minutes).

**Setting the clock functions**

1. Set a heating function.
2. Press again and again until the display shows the necessary clock function and the related symbol.
3. Press or to set the necessary time. Press **OK** to confirm. When the time ends, an acoustic signal sounds. The appliance deactivates. The display shows a message.
4. Press a sensor field to stop the signal.

**Useful information:**

- With Duration and End Time you must set the heating function and the temperature first. Then you can set the clock function. The appliance deactivates automatically.
- You can use Duration and End Time at the same time, if you want to automatically activate and deactivate the appliance on a given time later.
- When you use the Core Temperature Sensor (if applicable), the Duration and End Time functions do not work.

## 7.1 Heat + Hold

The Heat + Hold function keeps prepared food warm at 80 °C for 30 minutes. It activates after the baking or roasting procedure ends.

- You can activate or deactivate the function in the Basic Settings menu.
- Conditions for the function:
  – The set temperature is more than 80 °C.
  – The function Duration is set.

**Activating the function**

1. Activate the appliance.
2. Select the heating function.
3. Set the temperature above 80 °C.
4. Press ⏱ again and again until the display shows Heat + Hold . Press **OK** to confirm.

When the function ends, an acoustic signal sounds.
The Heat + Hold function stays on if you change the heating functions.

## 7.2 Extra Time

The Extra Time makes the heating function continue after the Duration ends.

- Applicable for all heating functions with Duration or Weight Automatic .
- Not applicable for heating functions with the core temperature sensor.

**Activating the function:**

1. When the cooking time ends, an acoustic signal sounds. Press a sensor field.
2. The display shows the message for Extra Time for five minutes.
3. Press ⏱ to activate (or ↩ to cancel).
4. Set the Extra Time period. Press **OK** to confirm.

# 8. AUTOMATIC PROGRAMMES

**WARNING!**
Refer to the Safety chapters.

## 8.1 Automatic programmes

These 3 automatic programmes give optimum settings for each type of meat or other recipes:

- Meat programmes with Weight Automatic ( Assisted Cooking menu) — This function automatically calculates the roasting time. To use it you need to input food weight.
- Meat programmes with CT Sensor Automatic ( Assisted Cooking menu) — This function automatically calculates the roasting time. To use it you need to input core temperature. When the programme ends an acoustic signal sounds.
- Recipe Automatic ( Assisted Cooking menu) — This function uses predefined values for a dish. Prepare the dish according to recipe from this book.

| Weight Automatic dishes |
|---|
| Roast Pork |
| Roast Veal |
| Braised Meat |
| Roast Game |

| Weight Automatic dishes |
|---|
| Roast Lamb |
| Chicken, whole |
| Turkey, whole |
| Duck, whole |
| Goose, whole |

| CT Sensor Automatic dishes |
|---|
| Loin of Pork |
| Roast Beef |
| Scandinavian Beef |
| Loin of Game |
| Lamb Joint, medium |
| Boned Poultry |
| Whole Fish |

You can find the recipes for the automatic programmes specified for this appliance on our website. To find the proper Recipe Book check the PNC number on the rating plate on the front frame of the appliance cavity.

## 8.2 Assisted Cooking with Recipe Automatic

This appliance has a set of recipes you can use. The recipes are fixed and you cannot change them.

**Activating the function:**

1. Activate the appliance.
2. Select the Assisted Cooking menu. Press **OK** to confirm.
3. Select the category and dish. Press **OK** to confirm.
4. Select Recipe Automatic . Press **OK** to confirm.

When you use the Manual function, the appliance uses the automatic settings. You can change them as with other functions.

## 8.3 Assisted Cooking with Weight Automatic

This function automatically calculates the roasting time. To use it, it is necessary to input the food weight.

**Activating the function:**

1. Activate the appliance.
2. Select Assisted Cooking . Press **OK** to confirm.
3. Select the category and dish. Press **OK** to confirm.
4. Select the Weight Automatic . Press **OK** to confirm.
5. Touch ∧ or ∨ to set the food weight. Press **OK** to confirm.

The automatic programme starts. You can change the weight at any time. Press ∧ or ∨ to change the weight. When the time ends, an acoustic signal sounds. Press a sensor field to deactivate the signal.

With some programmes turn over the food after 30 minutes. The display shows a reminder.

# 9. USING THE ACCESSORIES

**WARNING!**
Refer to the Safety chapters.

## 9.1 Core temperature sensor

The core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the appliance deactivates.

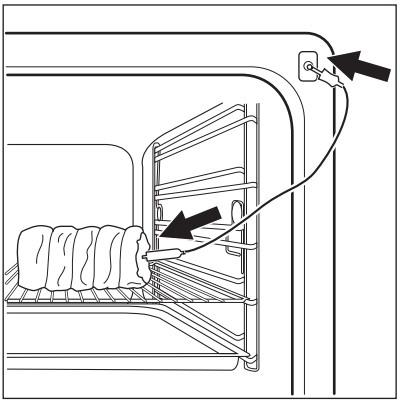
**There are two temperatures to set:**

- The oven temperature
- The core temperature

Only use the core temperature sensor supplied or the correct replacement parts.

**Using the core temperature sensor:**

1. Put the tip of the core temperature sensor into the centre of the meat.
2. Activate the appliance.
3. Put the plug of the core temperature sensor into the socket at the front of the appliance.



The display shows the core temperature sensor.

4. Press ∧ or ∨ in less than 5 seconds to set the core temperature.

5. Set the oven function and, if necessary, the oven temperature.

   The appliance calculates an approximate end time. The end time is different for the different quantities of the food, the set oven temperatures (minimum 120 °C) and the operating modes. The appliance calculates the end time in approximately 30 minutes.

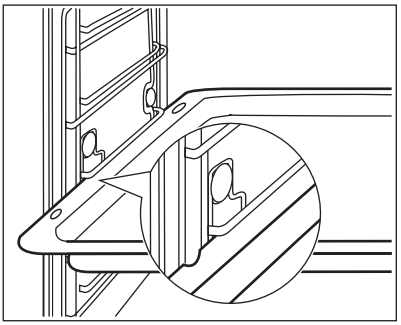
   The core temperature sensor must stay in the meat and in the socket during the cooking.

6. When the meat is at the set core temperature, an acoustic signal sounds. The appliance deactivates automatically. Touch a sensor field to stop the signal.
7. Remove the core temperature sensor plug from the socket and remove the meat from the oven.

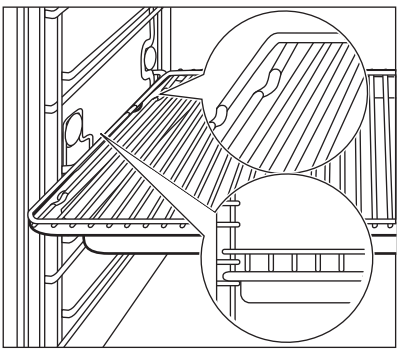
   To change the core temperature, press .

   **WARNING!**
   The core temperature sensor is hot. There is a risk of burns. Be careful when you remove the tip and the plug of the core temperature sensor.

## 9.2 Inserting the oven accessories

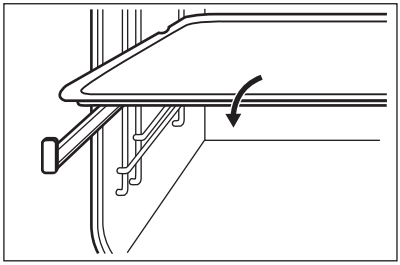


The deep pan and the wire shelf have side edges. These edges and the shape of the guide-bars are a special device to prevent the cookware from slipping.

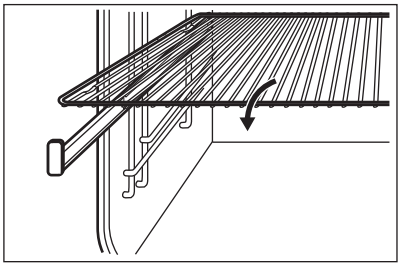


**Installing the wire shelf and the deep pan together**
Put the wire shelf on the deep pan. Push the deep pan between the guide-bars of one of the oven levels.

## 9.3 Telescopic runners - inserting the oven accessories



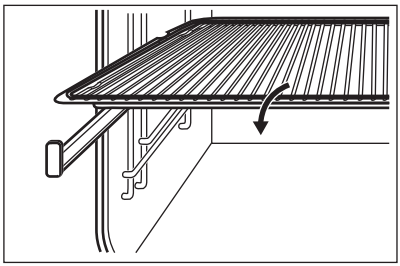
Put the baking tray or deep pan on the telescopic runners.



Put the wire shelf on the telescopic runners so that the feet point downwards.

The high rim around the wire shelf is a special device to prevent the cookware from slipping.

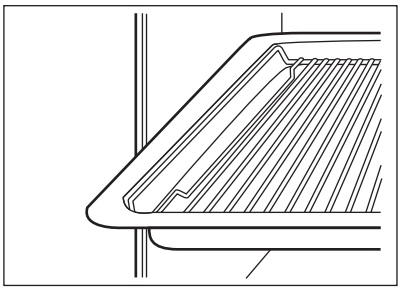
## 9.4 Inserting the wire shelf and the deep pan together



Put the wire shelf on the deep pan. Put the wire shelf and the deep pan on the telescopic runners.

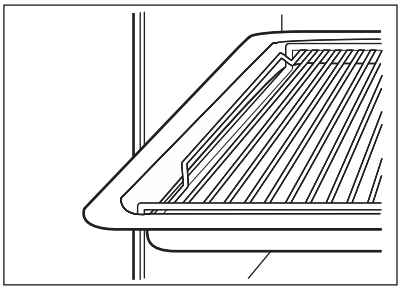
## 9.5 Trivet and Grill- / Roasting pan

**WARNING!**
Be careful when you remove the accessories from a hot appliance. There is a risk of burns.



**You can use the trivet to roast larger pieces of meat or poultry on one shelf position:**

- Put the trivet into the deep pan so that the supports of the wire shelf point up.
- Put the deep pan into the oven on the necessary shelf position.



**You can use the trivet to grill flat dishes in large quantities and to toast:**

- Put the trivet into the deep pan so that the supports of the wire shelf point down.
- Put the deep pan into the oven on the necessary shelf position.

# 10. ADDITIONAL FUNCTIONS

## 10.1 Favourite Programme menu

You can save your favourite settings, like duration, temperature or heating function. They are available in the Favourite Programme menu. You can save 20 programmes.

**Saving a programme**

1. Activate the appliance.
2. Set a heating function or an Assisted Cooking function.
3. Touch ⌀ again and again until the display shows " SAVE ". Press **OK** to confirm.
4. The display shows the first free memory position.

   Press **OK** to confirm.
5. Enter the name of the programme. The first letter flashes.

   Touch ∨ or ∧ to change the letter. Press **OK**.
6. Touch ∨ or ∧ to move the cursor to the right or to the left. Press **OK**.

   The next letter flashes. Do steps 5 and 6 again as necessary.
7. Press and hold **OK** to save.

ⓘ You can overwrite a memory position. When the display shows the first free memory position, touch ∨ or ∧ and press **OK** to overwrite an existing programme.

ⓘ You can change the name of a programme in the menu Edit Programme Name .

**Activating the programme**

1. Activate the appliance.
2. Select the Favourite Programme menu. Press **OK** to confirm.
3. Select your favourite programme name. Press **OK** to confirm.

Press ☆ to go to Favourite Programme directly. You can also use it when the appliance is deactivated (for selected models only).

## 10.2 Function Lock

The Function Lock prevents an accidental change of the heating function. You can activate the Function Lock only when the appliance operates.

**Activating the Function Lock :**

1. Activate the appliance.
2. Set a heating function or setting.
3. Press again and again until the display shows Function Lock .
4. Press **OK** to confirm.

**Deactivating the Function Lock :**

1. Press .
2. Press **OK** to confirm.

## 10.3 Child Lock

The Child Lock prevents an accidental operation of the appliance.

**Activating and deactivating the Child Lock function:**

1. Activate the appliance.
2. Touch and at the same time until the display shows a message.

## 10.4 SET + GO

The SET + GO function lets you set a heating function (or programme) and use it later with one press of the sensor field.

**Activating the function:**

1. Activate the appliance.
2. Set a heating function.
3. Press again and again until the display shows Duration .
4. Set the time.
5. Press again and again until the display shows SET + GO .
6. Press **OK** to confirm.

To start SET + GO , press a sensor field (except for ⏻). The set heating function starts.
When the heating function ends, an acoustic signal sounds.

**Useful information:**

- When the heating function operates, the function Function Lock is on.
- You can activate and deactivate the SET + GO function in the Basic Settings menu.

## 10.5 Automatic switch-off

For safety reasons the appliance deactivates after some time:

- If a heating function operates.
- If you do not change the oven temperature.

| Temperature | Switch-off time |
|---|---|
| 30 °C - 115 °C | 12.5 h |
| 120 °C - 195 °C | 8.5 h |
| 200 °C - 230 °C | 5.5 h |

The automatic switch-off works with all functions, except Light , Duration , End Time and Core Temperature Sensor.

## 10.6 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

# 11. HELPFUL HINTS AND TIPS

## 11.1 Inner side of the door

**In some models, on the inner side of the door you can find:**

- The numbers of the shelf positions.
- Information about the heating functions, recommended shelf positions and temperatures for typical dishes.

The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

## 11.2 Advice for special heating functions of the oven

| Keep Warm |
|---|

Use this function if you want to keep food warm.
The temperature regulates itself automatically to 80 °C.

| Plate Warming |
|---|

For warming plates and dishes.
Distribute plates and dishes evenly on the oven shelf. Move stacks around after half of the warming time (swap top and bottom).
The automatic temperature is 70 °C.
Recommended shelf position: 3.

| Dough Proving |
|---|

You can use this automatic function with any recipe for yeast dough you like. It gives you a good atmosphere for rising. Put the dough into a dish that is big enough for rising and cover it with a wet towel or plastic foil. Insert a wire shelf on level one and put the dish in. Close the door and set the function dough proving. Set the necessary time.

## 11.3 Cooking with steam

**Cookware for steam cooking**

- Use only heat and corrosion resistant cookware or chrome steel food containers (for some models only).

**Shelf positions**

- The correct shelf positions are in the table below. Count the shelf positions from the bottom to the top.

**General notes**

- When you cook longer than 30 minutes or when you cook large quantities of food, add water if it is necessary.
- Put the food into the correct cooking containers and put the containers on the shelves. Make sure that there is some distance between the shelves to let the steam circulate around each container.
- After each use, remove the water from the water drawer, connecting hoses and steam generator. Refer to the chapter "Care and cleaning".

**Notes on the tables for steam cooking**

- The tables give data for typical dishes.
- The temperature and time are for guidance only and depend on the type, dimensions and quantity of the food and cookware.
- Use a recipe that is almost the same if you cannot find the settings for your recipe.
- Start the procedure with a cold appliance unless the data in the tables is different.
- When you cook rice, use a ratio of 1.5:1 – 2:1 water to rice because rice absorbs water.

## 11.4 Steam water table

| Water in the water drawer (ml) | Time[1)] (min.) |
|---|---|
| 400 | 15 - 25 |
| 600 | 25 - 40 |
| 800 | 40 - 50 |

1) The times are for guidance only.

## 11.5 Full Steam / Eco Steam

**WARNING!**
Do not open the appliance door when the function is activated. There is a risk of burns.

The function is applicable for all types of food, fresh or frozen. You can use it to cook, warm, defrost, poach or blanch vegetables, meat, fish, pasta, rice, sweet corn, semolina and eggs.
**Cooking menus:** You can prepare a full meal in one operation. To correctly cook each dish, use those with cooking times which are almost the same. Add the largest quantity of water necessary for one of the dishes in the operation. Put the dishes into the correct cookware and then on the oven shelves. Adjust the distance between the cookware to let the steam circulate.

**Sterilisation**

- With this function you can sterilise containers (e.g. baby bottles).
- Put the clean containers in the middle of the shelf on the 1st shelf position. Make sure that the opening is down at a small angle.
- Fill the drawer with the maximum quantity of water and set the time to 40 min.

**Vegetables**

| Food | Shelf position | Temperature (°C) | Water in the water drawer (ml) | Time[1] (min.) |
|---|---|---|---|---|
| Artichokes | 2 | 96 | 800 | 50 - 60 |
| Auberginen | 2 | 96 | 450 | 15 - 25 |
| Cauliflower, whole | 2 | 96 | 600 | 35 - 45 |
| Cauliflower, florets | 2 | 96 | 500 | 25 - 30 |
| Broccoli, whole | 2 | 96 | 550 | 30 - 40 |
| Broccoli, florets | 2 | 96 | 400 | 20 - 25 |
| Mushroom slices | 2 | 96 | 400 | 15 - 20 |
| Peas | 2 | 96 | 450 | 20 - 25 |
| Fennel | 2 | 96 | 600 | 35 - 45 |
| Carrots | 2 | 96 | 600 | 35 - 45 |
| Kohlrabi, strips | 2 | 96 | 550 | 30 - 40 |
| Peppers, strips | 2 | 96 | 400 | 20 - 25 |
| Leeks, rings | 2 | 96 | 500 | 25 - 35 |
| Green beans | 2 | 96 | 550 | 35 - 45 |
| Lamb's lettuce, florets | 2 | 96 | 450 | 20 - 25 |

| Food | Shelf position | Temperature (°C) | Water in the water drawer (ml) | Time[1] (min.) |
|---|---|---|---|---|
| Brussels sprouts | 2 | 96 | 550 | 30 - 40 |
| Beetroot | 2 | 96 | 800 + 400 | 70 - 90 |
| Black salsify | 2 | 96 | 600 | 35 - 45 |
| Celery, cubed | 2 | 96 | 500 | 25 - 35 |
| Asparagus, green | 2 | 96 | 500 | 25 - 35 |
| Asparagus, white | 2 | 96 | 600 | 35 - 45 |
| Spinach | 2 | 96 | 350 | 15 |
| Peeling tomatoes | 2 | 96 | 350 | 15 |
| White haricot beans | 2 | 96 | 500 | 30 - 40 |
| Savoy cabbage | 2 | 96 | 400 | 20 - 25 |
| Courgette, slices | 2 | 96 | 350 | 15 - 20 |

1) The times are for guidance only.

**Side dishes / accompaniments**

| Food | Shelf position | Temperature (°C) | Water in the water drawer (ml) | Time[1] (min.) |
|---|---|---|---|---|
| Yeast dumplings | 2 | 96 | 600 | 30 - 40 |
| Potato dumplings | 2 | 96 | 600 | 35 - 45 |
| Unpeeled potatoes, medium | 2 | 96 | 750 | 45 - 55 |
| Rice (water / rice ratio 1.5:1) | 2 | 96 | 600 | 35 - 40 |
| Boiled potatoes, quartered | 2 | 96 | 600 | 35 - 40 |
| Bread dumpling | 2 | 96 | 600 | 35 - 45 |
| Tagliatelle, fresh | 2 | 96 | 450 | 20 - 25 |

| Food | Shelf position | Temperature (°C) | Water in the water drawer (ml) | Time 1) (min.) |
|---|---|---|---|---|
| Polenta (liquid ratio 3:1) | 2 | 96 | 750 | 45 - 50 |

1) The times are for guidance only.

**Fish**

| Food | Shelf position | Temperature (°C) | Water in the water drawer (ml) | Time 1) (min.) |
|---|---|---|---|---|
| Trout, approx. 250 g | 2 | 85 | 550 | 30 - 40 |
| Prawns, fresh | 2 | 85 | 450 | 20 - 25 |
| Prawns, frozen | 2 | 85 | 550 | 30 - 40 |
| Salmon fillets | 2 | 85 | 500 | 25 - 35 |
| Salmon trout, approx. 1000 g | 2 | 85 | 600 | 40 - 45 |
| Mussels | 2 | 96 | 500 | 20 - 30 |
| Flat fish fillet | 2 | 80 | 350 | 15 |

1) The times are for guidance only.

**Meat**

| Food | Shelf position | Temperature (°C) | Water in the water drawer (ml) | Time 1) (min.) |
|---|---|---|---|---|
| Cooked ham 1000 g | 2 | 96 | 800 + 150 | 55 - 65 |
| Chicken breast, poached | 2 | 90 | 500 | 25 - 35 |
| Chicken, poached, 1000 - 1200 g | 2 | 96 | 800 + 150 | 60 - 70 |
| Veal / pork loin without leg, 800 - 1000 g | 2 | 90 | 800 + 300 | 80 - 90 |
| Kasseler (smoked loin of pork), poached | 2 | 90 | 800 + 300 | 90 - 110 |
| Tafelspitz (prime boiled beef) | 2 | 96 | 800 + 700 | 110 - 120 |
| Chipolatas | 2 | 80 | 400 | 15 - 20 |

1) The times are for guidance only.

**Eggs**

| Food | Shelf position | Temperature (°C) | Water in the water drawer (ml) | Time [1] (min.) |
|---|---|---|---|---|
| Eggs, hard-boiled | 2 | 96 | 500 | 18 - 21 |
| Eggs, medium-boiled | 2 | 96 | 450 | 13 - 16 |
| Eggs, soft-boiled | 2 | 96 | 400 | 11 - 12 |

[1] The times are for guidance only.

## 11.6 Turbo Grilling and Full Steam in succession

When you combine functions, you can cook meat, vegetables and accompaniments one after the other. All dishes are ready to serve at the same time.

- Use the turbo grilling function to initially roast the food.
- Put the prepared vegetables and accompaniments into cookware correct for an oven procedure and then into the oven with the roast.
- Let the oven temperature decrease to around 80 °C . To decrease the temperature quicker, open the oven door to the first position for approximately 15 minutes.
- Start the Full Steam function and cook all dishes together until ready.
- The maximum water quantity is 800 ml.

| Food | Turbo Grilling (first step: cook meat) | | | Full Steam (second step: add vegetables) | | |
|---|---|---|---|---|---|---|
| | Temperature (°C) | Time (min.) | Shelf position | Temperature (°C) | Time (min.) | Shelf position |
| Roast beef 1 kg Brussels sprouts, polenta | 180 | 60 – 70 | meat: 1 | 96 | 40 – 50 | meat: 1 vegetables: 3 |
| Roast pork 1 kg, Potatoes, vegetables, gravy | 180 | 60 – 70 | meat: 1 | 96 | 30 – 40 | meat: 1 vegetables: 3 |
| Roast veal 1 kg, Rice, vegetables | 180 | 50 – 60 | meat: 1 | 96 | 30 – 40 | meat: 1 vegetables: 3 |

## 11.7 Half Steam + Heat

| Type of Food | Half Steam + Heat (Water amount: about 300 ml) | | |
|---|---|---|---|
| | Shelf position | Temperature (°C) | Time (min.) |
| Custard / flan in individual dishes[1)] | 2 | 90 | 40 - 45 |
| Baked eggs [1)] | 2 | 90 | 35 - 45 |
| Terrine [1)] | 2 | 90 | 40 - 50 |
| Thin fish fillet | 2 | 85 | 15 - 25 |
| Thick fish fillet | 2 | 90 | 25 - 35 |
| Small fish up to 350 g | 2 | 90 | 25 - 35 |
| Whole fish up to 1000 g | 2 | 90 | 35 - 45 |

1) continue for a further half an hour with the door closed.

### Reheating

| Type of Food | Half Steam + Heat (Water amount: about 300 ml) | | |
|---|---|---|---|
| | Shelf position | Temperature (°C) | Time (min.) |
| Dumplings | 2 | 85 | 25 - 35 |
| Pasta | 2 | 85 | 20 - 25 |
| Rice | 2 | 85 | 20 - 25 |
| One-plate dishes | 2 | 85 | 20 - 25 |

## 11.8 Quarter Steam + Heat

| Type of Food | Quarter Steam + Heat [1)] | | |
|---|---|---|---|
| | Shelf position | Temperature (°C) | Time (min.) |
| Roast pork 1000 g | 2 | 160 - 180 | 90 - 100 |
| Roast beef 1000 g | 2 | 180 - 200 | 60 - 90 |
| Roast veal 1000 g | 2 | 180 | 80 - 90 |
| Meat loaf, uncooked, 500 g | 2 | 180 | 30 - 40 |
| Smoked loin of pork 600 - 1000 g (soak for 2 hours) | 2 | 160 - 180 | 60 - 70 |
| Chicken 1000 g | 2 | 180 - 200 | 50 - 60 |
| Duck 1500 - 2000 g | 2 | 180 | 70 - 90 |

| Type of Food | Quarter Steam + Heat [1] | | |
|---|---|---|---|
| | Shelf position | Temperature (°C) | Time (min.) |
| Goose 3000 g | 1 | 170 | 130 - 170 |
| Potato gratin | 2 | 160 - 170 | 50 - 60 |
| Pasta bake | 2 | 190 | 40 - 50 |
| Lasagne | 2 | 180 | 45 - 55 |
| Misc. types of bread 500 - 1000 g | 2 | 180 - 190 | 50 - 60 |
| Rolls 40 - 60 g | 2 | 180 - 210 | 30 - 40 |
| Ready-to-bake rolls | 2 | 200 | 10 - 20 |
| Ready-to-bake baguettes 40 - 50 g | 2 | 200 | 20 - 30 |
| Ready-to-bake baguettes 40 - 50 g, frozen | 2 | 200 | 25 - 35 |

[1] Amount of water to be added will depend on the length of the cooking time.

## 11.9 Baking

**General instructions**

- Your new oven can bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf positions to the values in the tables.
- With longer baking times, you can deactivate the oven approximately 10 minutes before the end of the baking time and then use the residual heat.

**When you cook frozen food, the trays in the oven can twist during baking. When the trays become cold again, the distortions are gone.**

**How to use the Baking Tables**

- The manufacturer recommends that you use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- You can extend baking times by 10 – 15 minutes if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

## 11.10 Tips on baking

| Baking results | Possible cause | Remedy |
|---|---|---|
| The bottom of the cake is not browned sufficiently. | The shelf position is incorrect. | Put the cake on a lower shelf. |
| The cake sinks and becomes soggy, lumpy or streaky. | The oven temperature is too high. | The next time you bake, set a slightly lower oven temperature. |
| The cake sinks and becomes soggy, lumpy or streaky. | The baking time is too short. | Set a longer baking time. **You cannot decrease baking times by setting higher temperatures.** |

| Baking results | Possible cause | Remedy |
|---|---|---|
| The cake sinks and becomes soggy, lumpy or streaky. | There is too much liquid in the mixture. | Use less liquid. Be careful with mixing times, especially if you use a mixing machine. |
| The cake is too dry. | The oven temperature is too low. | The next time you bake, set a higher oven temperature. |
| The cake is too dry. | The baking time is too long. | The next time you bake, set a shorter baking time. |
| The cake browns unevenly. | The oven temperature is too high and the baking time is too short. | Set a lower oven temperature and a longer baking time. |
| The cake browns unevenly. | The mixture is unevenly distributed. | Spread the mixture evenly on the baking tray. |
| The cake is not ready in the baking time given. | The oven temperature is too low. | The next time you bake, set a slightly higher oven temperature. |

## 11.11 Baking on one level:

**Baking in tins**

| Type of baking | Oven function | Shelf position | Temperature (°C) | Time (min) |
|---|---|---|---|---|
| Ring cake / Brioche | True Fan Cooking | 1 | 150 - 160 | 50 - 70 |
| Madeira cake / Fruit cakes | True Fan Cooking | 1 | 140 - 160 | 70 - 90 |
| Fatless sponge cake / Fatless sponge cake | True Fan Cooking | 2 | 140 - 150 | 35 - 50 |
| Fatless sponge cake / Fatless sponge cake | Conventional Cooking | 2 | 160 | 35 - 50 |
| Flan base - short pastry | True Fan Cooking | 2 | 170 - 180 [1)] | 10 - 25 |
| Flan base - sponge mixture | True Fan Cooking | 2 | 150 - 170 | 20 - 25 |

| Type of baking | Oven function | Shelf position | Temperature (°C) | Time (min) |
|---|---|---|---|---|
| Apple pie / Apple pie (2 tins Ø20 cm, diagonally offset) | True Fan Cooking | 2 | 160 | 60 - 90 |
| Apple pie / Apple pie (2 tins Ø20 cm, diagonally offset) | Conventional Cooking | 1 | 180 | 70 - 90 |
| Cheesecake | Conventional Cooking | 1 | 170 - 190 | 60 - 90 |

1) Preheat the oven.

**Cakes / pastries / breads on baking trays**

| Type of baking | Oven function | Shelf position | Temperature (°C) | Time (min) |
|---|---|---|---|---|
| Plaited bread / Bread crown | Conventional Cooking | 3 | 170 - 190 | 30 - 40 |
| Christmas stollen | Conventional Cooking | 2 | 160 - 180 1) | 50 - 70 |
| **Bread (rye bread):**<br>1. First part of baking procedure.<br>2. Second part of baking procedure. | Conventional Cooking | 1 | 1. 230 1)<br>2. 160 - 180 | 1. 20<br>2. 30 - 60 |
| Cream puffs / Eclairs | Conventional Cooking | 3 | 190 - 210 1) | 20 - 35 |
| Swiss roll | Conventional Cooking | 3 | 180 - 200 1) | 10 - 20 |
| Cake with crumble topping (dry) | True Fan Cooking | 3 | 150 - 160 | 20 - 40 |
| Buttered almond cake / Sugar cakes | Conventional Cooking | 3 | 190 - 210 1) | 20 - 30 |

| Type of baking | Oven function | Shelf position | Temperature (°C) | Time (min) |
|---|---|---|---|---|
| Fruit flans (made with yeast dough / sponge mixture) **2)** | True Fan Cooking | 3 | 150 | 35 - 55 |
| Fruit flans (made with yeast dough / sponge mixture) **2)** | Conventional Cooking | 3 | 170 | 35 - 55 |
| Fruit flans made with short pastry | True Fan Cooking | 3 | 160 - 170 | 40 - 80 |
| Yeast cakes with delicate toppings (e.g. quark, cream, custard) | Conventional Cooking | 3 | 160 - 180 **1)** | 40 - 80 |

**1)** Preheat the oven.

**2)** Use deep pan.

**Biscuits**

| Type of baking | Oven function | Shelf position | Temperature (°C) | Time (min) |
|---|---|---|---|---|
| Short pastry biscuits | True Fan Cooking | 3 | 150 - 160 | 10 - 20 |
| Short bread / Short bread / Pastry stripes | True Fan Cooking | 3 | 140 | 20 - 35 |
| Short bread / Short bread / Pastry stripes | Conventional Cooking | 3 | 160 **1)** | 20 - 30 |
| Biscuits made with sponge mixture | True Fan Cooking | 3 | 150 - 160 | 15 - 20 |
| Pastries made with egg white / Merungues | True Fan Cooking | 3 | 80 - 100 | 120 - 150 |
| Macaroons | True Fan Cooking | 3 | 100 - 120 | 30 - 50 |

| Type of baking | Oven function | Shelf position | Temperature (°C) | Time (min) |
|---|---|---|---|---|
| Biscuits made with yeast dough | True Fan Cooking | 3 | 150 - 160 | 20 - 40 |
| Puff pastries | True Fan Cooking | 3 | 170 - 180[1)] | 20 - 30 |
| Rolls | True Fan Cooking | 3 | 160[1)] | 10 - 25 |
| Rolls | Conventional Cooking | 3 | 190 - 210[1)] | 10 - 25 |
| Small cakes / Small cakes (20 per tray) | True Fan Cooking | 3 | 150[1)] | 20 - 35 |
| Small cakes / Small cakes (20 per tray) | Conventional Cooking | 3 | 170[1)] | 20 - 30 |

1) Preheat the oven.

**Bakes and gratins**

| Dish | Oven function | Shelf position | Temperature (°C) | Time (min) |
|---|---|---|---|---|
| Pasta bake | Conventional Cooking | 1 | 180 - 200 | 45 - 60 |
| Lasagne | Conventional Cooking | 1 | 180 - 200 | 25 - 40 |
| Vegetables au gratin[1)] | Turbo Grilling or True Fan Cooking | 1 | 160 - 170 | 15 - 30 |
| Baguettes topped with melted cheese | Turbo Grilling or True Fan Cooking | 1 | 160 - 170 | 15 - 30 |
| Sweet bakes | Conventional Cooking | 1 | 180 - 200 | 40 - 60 |
| Fish bakes | Conventional Cooking | 1 | 180 - 200 | 30 - 60 |
| Stuffed vegetables | Turbo Grilling or True Fan Cooking | 1 | 160 - 170 | 30 - 60 |

1) Preheat the oven.

**Moist Fan Baking**

| Type of food | Shelf position | Temperature (°C) | Time (min.) |
|---|---|---|---|
| Pasta bake | 2 | 180 - 200 | 45 - 60 |
| Lasagne | 2 | 180 - 200 | 45 - 60 |
| Potato gratin | 2 | 190 - 210 | 55 - 80 |
| Sweet dishes | 2 | 180 - 200 | 45 - 60 |
| Ring cake or brioche | 1 | 160 - 170 | 50 - 70 |
| Plaited bread / bread crown | 2 | 170 - 190 | 40 - 50 |
| Cake with crumble topping (dry) | 3 | 160 - 170 | 20 - 40 |
| Biscuits made with yeast dough | 2 | 160 - 170 | 20 - 40 |

## 11.12 Multileveled Baking

**Cakes / pastries / breads on baking trays**

| Type of baking | True Fan Cooking | | Temperature (°C) | Time (min) |
|---|---|---|---|---|
| | Shelf position | | | |
| | 2 shelf positions | 3 shelf positions | | |
| Cream puffs / Eclairs | 1 / 4 | - | 160 - 180 [1)] | 25 - 45 |
| Dry streusel cake | 1 / 4 | - | 150 - 160 | 30 - 45 |

[1)] Preheat the oven.

**Biscuits / small cakes / small cakes / pastries / rolls**

| Type of baking | True Fan Cooking | | Temperature (°C) | Time (min) |
|---|---|---|---|---|
| | Shelf position | | | |
| | 2 shelf positions | 3 shelf positions | | |
| Short pastry biscuits | 1 / 4 | 1 / 3 / 5 | 150 - 160 | 20 - 40 |
| Short bread / Short bread / Pastry Stripes | 1 / 4 | 1 / 3 / 5 | 140 | 25 - 50 |
| Biscuits made with sponge mixture | 1 / 4 | - | 160 - 170 | 25 - 40 |

| Type of baking | True Fan Cooking | | Temperature (°C) | Time (min) |
|---|---|---|---|---|
| | Shelf position | | | |
| | 2 shelf positions | 3 shelf positions | | |
| Biscuits made with egg white / Meringues | 1 / 4 | - | 80 - 100 | 130 - 170 |
| Macaroons | 1 / 4 | - | 100 - 120 | 40 - 80 |
| Biscuits made with yeast dough | 1 / 4 | - | 160 - 170 | 30 - 60 |
| Puff pastries | 1 / 4 | - | 170 - 180 1) | 30 - 50 |
| Rolls | 1 / 4 | - | 180 | 30 - 55 |
| Small cakes / Small cakes (20 per tray) | 1 / 4 | - | 150 1) | 25 - 40 |

1) Preheat the oven.

## 11.13 Slow Cook

Use this function to prepare lean, tender pieces of meat and fish with core temperatures no more than 65 °C. Slow Cook is not applicable to such recipes as pot roast or fatty roast pork. You can use the Core Temperature Sensor to guarantee that the meat has the correct core temperature (see table for the Core Temperature Sensor).
In the first 10 minutes you can set an oven temperature between 80 °C and 150 °C. The default is 90 °C. After the temperature is set, the oven continues to cook at 80 °C. Do not use the automatic slow cook function for poultry.

When you use this function, always cook dishes without a cover.

1. Sear the meat in a pan on the hob on a very high setting for 1 - 2 minutes on each side.
2. Put the meat together with the hot roasting pan into the oven on the wire shelf.
3. Put the Core Temperature Sensor into the meat.
4. Select the Slow cook function and set the correct end core temperature.

| Food to be cooked | Weight (g) | Shelf position | Temperature °C | Time in min. |
|---|---|---|---|---|
| Roast beef | 1000 - 1500 | 1 | 120 | 120 - 150 |
| Fillet of beef | 1000 - 1500 | 3 | 120 | 90 - 150 |
| Roast veal | 1000 - 1500 | 1 | 120 | 120 - 150 |
| Steaks | 200 - 300 | 3 | 120 | 20 - 40 |

## 11.14 Pizza Setting

| Type of baking | Shelf position | Temperature (°C) | Time (min) |
|---|---|---|---|
| Pizza (thin crust) | 2 | 200 - 230 1)2) | 15 - 20 |

| Type of baking | Shelf position | Temperature (°C) | Time (min) |
|---|---|---|---|
| Pizza (with a lot of topping) | 2 | 180 - 200 | 20 - 30 |
| Tarts | 1 | 180 - 200 | 40 - 55 |
| Spinach flan | 1 | 160 - 180 | 45 - 60 |
| Quiche Lorraine | 1 | 170 - 190 | 45 - 55 |
| Swiss Flan | 1 | 170 - 190 | 45 - 55 |
| Apple cake, covered | 1 | 150 - 170 | 50 - 60 |
| Vegetable pie | 1 | 160 - 180 | 50 - 60 |
| Unleavened bread | 2 | 230 1) | 10 - 20 |
| Puff pastry flan | 2 | 160 - 180 1) | 45 - 55 |
| Flammekuchen (Pizza-like dish from Alsace) | 2 | 230 1) | 12 - 20 |
| Piroggen (Russian version of calzone) | 2 | 180 - 200 1) | 15 - 25 |

1) Preheat the oven.

2) Use a deep pan.

## 11.15 Roasting

- Use heat-resistant ovenware to roast (refer to the instructions of the manufacturer).
- You can roast large roasting joints directly in the deep pan (if present) or on the wire shelf above the deep pan.
- Roast lean meats in the roasting tin with the lid. This keeps the meat more succulent.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.
- We recommend that you cook meat and fish weighing 1 kg and above in the oven.
- To prevent the meat juices or fat from burning onto the pan, put some liquid into the deep pan.
- If necessary, turn the roast (after 1 / 2 - 2 / 3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This gives better roasting results.
- You can deactivate the appliance approximately 10 minutes before the end of the roasting time, and use the residual heat.

## 11.16 Roasting with Turbo Grilling

**Beef**

| Type of meat | Quantity | Oven function | Shelf position | Temperature °C | Time (min.) |
|---|---|---|---|---|---|
| Pot roast | 1 - 1.5 kg | Conventional Cooking | 1 | 230 | 120 - 150 |

| Type of meat | Quantity | Oven function | Shelf position | Temperature °C | Time (min.) |
|---|---|---|---|---|---|
| Roast beef or fillet: rare | per cm of thickness | Turbo Grilling | 1 | 190 - 200 1) | 5 - 6 |
| Roast beef or fillet: medium | per cm of thickness | Turbo Grilling | 1 | 180 - 190 1) | 6 - 8 |
| Roast beef or fillet: well done | per cm of thickness | Turbo Grilling | 1 | 170 - 180 1) | 8 - 10 |

1) Preheat the oven.

**Pork**

| Type of meat | Quantity | Oven function | Shelf position | Temperature °C | Time (min.) |
|---|---|---|---|---|---|
| Shoulder / Neck / Ham joint | 1 - 1.5 kg | Turbo Grilling | 1 | 160 - 180 | 90 - 120 |
| Chop / Spare rib | 1 - 1.5 kg | Turbo Grilling | 1 | 170 - 180 | 60 - 90 |
| Meatloaf | 750 g - 1 kg | Turbo Grilling | 1 | 160 - 170 | 50 - 60 |
| Pork knuckle (precooked) | 750 g - 1 kg | Turbo Grilling | 1 | 150 - 170 | 90 - 120 |

**Veal**

| Type of meat | Quantity | Oven function | Shelf position | Temperature °C | Time (min.) |
|---|---|---|---|---|---|
| Roast veal | 1 kg | Turbo Grilling | 1 | 160 - 180 | 90 - 120 |
| Knuckle of veal | 1.5 - 2 kg | Turbo Grilling | 1 | 160 - 180 | 120 - 150 |

**Lamb**

| Type of meat | Quantity | Oven function | Shelf position | Temperature °C | Time (min.) |
|---|---|---|---|---|---|
| Leg of lamb / Roast lamb | 1 - 1.5 kg | Turbo Grilling | 1 | 150 - 170 | 100 - 120 |
| Saddle of lamb | 1 - 1.5 kg | Turbo Grilling | 1 | 160 - 180 | 40 - 60 |

**Game**

| Type of meat | Quantity | Oven function | Shelf position | Temperature °C | Time (min.) |
|---|---|---|---|---|---|
| Saddle / Leg of hare | up to 1 kg | Conventional Cooking | 1 | 230 [1] | 30 - 40 |
| Saddle of venison | 1.5 - 2 kg | Conventional Cooking | 1 | 210 - 220 | 35 - 40 |
| Haunch of venison | 1.5 - 2 kg | Conventional Cooking | 1 | 180 - 200 | 60 - 90 |

[1] Preheat the oven.

**Poultry**

| Type of meat | Quantity | Oven function | Shelf position | Temperature °C | Time (min.) |
|---|---|---|---|---|---|
| Poultry portions | 200 - 250 g each | Turbo Grilling | 1 | 200 - 220 | 30 - 50 |
| Half chicken | 400 - 500 g each | Turbo Grilling | 1 | 190 - 210 | 35 - 50 |
| Chicken, poulard | 1 - 1.5 kg | Turbo Grilling | 1 | 190 - 210 | 50 - 70 |
| Duck | 1.5 - 2 kg | Turbo Grilling | 1 | 180 - 200 | 80 - 100 |
| Goose | 3.5 - 5 kg | Turbo Grilling | 1 | 160 - 180 | 120 - 180 |
| Turkey | 2.5 - 3.5 kg | Turbo Grilling | 1 | 160 - 180 | 120 - 150 |
| Turkey | 4 - 6 kg | Turbo Grilling | 1 | 140 - 160 | 150 - 240 |

**Fish (steamed)**

| Type of meat | Quantity | Oven function | Shelf position | Temperature °C | Time (min.) |
|---|---|---|---|---|---|
| Whole fish | 1 - 1.5 kg | Conventional Cooking | 1 | 210 - 220 | 40 - 60 |

## 11.17 Grilling

Always grill with the maximum temperature setting.
Set the shelf into the shelf position as recommended in the grilling table.
Always set the pan to collect the fat into the first shelf position.

Grill only flat pieces of meat or fish.
Always preheat the empty oven with the grill functions for 5 minutes.

**CAUTION!**
Always grill with the oven door closed.

**Grilling**

| Food to be grilled | Shelf position | Temperature | Time (min.) | |
|---|---|---|---|---|
| | | | 1st side | 2nd side |
| Roast beef | 2 | 210 - 230 | 30 - 40 | 30 - 40 |
| Filet of beef | 3 | 230 | 20 - 30 | 20 - 30 |
| Back of pork | 2 | 210 - 230 | 30 - 40 | 30 - 40 |
| Back of veal | 2 | 210 - 230 | 30 - 40 | 30 - 40 |
| Back of lamb | 3 | 210 - 230 | 25 - 35 | 20 - 25 |
| Whole Fish, 500 - 1000 g | 3 / 4 | 210 - 230 | 15 - 30 | 15 - 30 |

**Fast Grilling**

| Food to be grilled | Shelf position | Time (min.) | |
|---|---|---|---|
| | | 1st side | 2nd side |
| Burgers / Burgers | 4 | 8 - 10 | 6 - 8 |
| Pork fillet | 4 | 10 - 12 | 6 - 10 |
| Sausages | 4 | 10 - 12 | 6 - 8 |
| Fillet / Veal steaks | 4 | 7 - 10 | 6 - 8 |
| Toast / Toast [1)] | 5 | 1 - 3 | 1 - 3 |
| Toast with topping | 4 | 6 - 8 | - |

[1)] Preheat the oven.

## 11.18 Convenience food

**True Fan Cooking**

| Convenience food | Shelf position | Temperature (°C) | Time (min.) |
|---|---|---|---|
| Pizza, frozen | 2 | 200 - 220 | 15 - 25 |
| Pizza American, frozen | 2 | 190 - 210 | 20 - 25 |
| Pizza, chilled | 2 | 210 - 230 | 13 - 25 |
| Pizza Snacks, frozen | 2 | 180 - 200 | 15 - 30 |
| French Fries, thin | 3 | 200 - 220 | 20 - 30 |
| French Fries, thick | 3 | 200 - 220 | 25 - 35 |
| Wedges / Croquettes | 3 | 220 - 230 | 20 - 35 |
| Hash Browns | 3 | 210 - 230 | 20 - 30 |

| Convenience food | Shelf position | Temperature (°C) | Time (min.) |
|---|---|---|---|
| Lasagne / Cannelloni, fresh | 2 | 170 - 190 | 35 - 45 |
| Lasagne / Cannelloni, frozen | 2 | 160 - 180 | 40 - 60 |
| Oven baked cheese | 3 | 170 - 190 | 20 - 30 |
| Chicken Wings | 2 | 190 - 210 | 20 - 30 |

**Frozen Ready Meals**

| Food to be cooked | Oven functions | Shelf position | Temperature (°C) | Time (min.) |
|---|---|---|---|---|
| Frozen pizza | Conventional Cooking | 3 | as per manufacturer's instructions | as per manufacturer's instructions |
| French fries[1)] (300 - 600 g) | Conventional Cooking or Turbo Grilling | 3 | 200 - 220 | as per manufacturer's instructions |
| Baguettes | Conventional Cooking | 3 | as per manufacturer's instructions | as per manufacturer's instructions |
| Fruit flans | Conventional Cooking | 3 | as per manufacturer's instructions | as per manufacturer's instructions |

1) Turn the French fries 2 or 3 times during cooking

## 11.19 Defrosting

Remove the food packaging, and then put the food on a plate.

Do not cover it with a bowl or a plate, as this can extend the defrost time.
Use the first oven shelf position from the bottom.

| Dish | Defrosting time (min.) | Further defrosting time (min.) | Comment |
|---|---|---|---|
| Chicken, 1000 g | 100 - 140 | 20 - 30 | Put the chicken on an upturned saucer placed on a large plate. Turn halfway through. |
| Meat, 1000 g | 100 - 140 | 20 - 30 | Turn halfway through. |
| Meat, 500 g | 90 - 120 | 20 - 30 | Turn halfway through. |
| Trout, 150 g | 25 - 35 | 10 - 15 | - |
| Strawberries, 300 g | 30 - 40 | 10 - 20 | - |
| Butter, 250 g | 30 - 40 | 10 - 15 | - |

| Dish | Defrosting time (min.) | Further defrosting time (min.) | Comment |
|---|---|---|---|
| Cream, 2 x 200 g | 80 - 100 | 10 - 15 | Cream can also be whipped when still slightly frozen in places. |
| Gateau, 1400 g | 60 | 60 | - |

## 11.20 Preserving

**Things to note:**

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars equally and close with a clamp.
- The jars cannot touch each other.
- Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100 °C (see the table).

**Soft fruit**

| Preserve | Temperature in °C | Cooking time until simmering (min.) | Continue to cook at 100°C (min.) |
|---|---|---|---|
| Strawberries / Blueberries / Raspberries / Ripe gooseberries | 160 - 170 | 35 - 45 | - |

**Stone fruit**

| Preserve | Temperature in °C | Cooking time until simmering (min.) | Continue to cook at 100°C (min.) |
|---|---|---|---|
| Pears / Quinces / Plums | 160 - 170 | 35 - 45 | 10 - 15 |

**Vegetables**

| Preserve | Temperature in °C | Cooking time until simmering (min.) | Continue to cook at 100°C (min.) |
|---|---|---|---|
| Carrots [1)] | 160 - 170 | 50 - 60 | 5 - 10 |
| Cucumbers | 160 - 170 | 50 - 60 | - |
| Mixed pickles | 160 - 170 | 50 - 60 | 5 - 10 |
| Kohlrabi / Peas / Asparagus | 160 - 170 | 50 - 60 | 15 - 20 |

1) Leave standing in the oven after it's deactivated.

## 11.21 Drying

Use baking parchment as a cover for the oven shelves.
For best results, deactivate the appliance halfway through the operation.

Open the appliance door and let the appliance cool down. After that, complete the drying process.

**Vegetables**

| Food to be dried | Shelf position | | Temperature (°C) | Time (h) |
|---|---|---|---|---|
| | 1 level | 2 levels | | |
| Beans | 3 | 1 / 4 | 60 - 70 | 6- 8 |
| Peppers | 3 | 1 / 4 | 60 - 70 | 5 - 6 |
| Vegetables for sour | 3 | 1 / 4 | 60 - 70 | 5 - 6 |
| Mushrooms | 3 | 1 / 4 | 50 - 60 | 6 - 8 |
| Herbs | 3 | 1 / 4 | 40 - 50 | 2 - 3 |

**Fruit**

| Food to be dried | Shelf position | | Temperature (°C) | Time (h) |
|---|---|---|---|---|
| | 1 level | 2 levels | | |
| Plums | 3 | 1 / 4 | 60 - 70 | 8 - 10 |
| Apricots | 3 | 1 / 4 | 60 - 70 | 8 - 10 |
| Apple slices | 3 | 1 / 4 | 60 - 70 | 6 - 8 |
| Pears | 3 | 1 / 4 | 60 - 70 | 6 - 9 |

## 11.22 Bread Baking

| Type of baking | Oven function | Shelf position | Temperature °C | Time (min.) |
|---|---|---|---|---|
| White Bread | Bread | 2 | 180 - 200 | 40 - 60 |
| Baguette | Bread | 2 | 200 - 220 | 35 - 45 |
| Brioche | Bread | 2 | 180 - 200 | 40 - 60 |
| Ciabatta | Bread | 2 | 200 - 220 | 35 - 45 |
| Rye Bread | Bread | 2 | 190 - 210 | 50 - 70 |
| Dark Bread | Bread | 2 | 180 - 200 | 50 - 70 |
| All Grain bread | Bread | 2 | 170 - 190 | 60 - 90 |

## 11.23 Core temperature sensor table

**Beef**

| Food | Food Core Temperature °C |
|---|---|
| Rib / Fillet steak: rare | 45 - 50 |

| Food | Food Core Temperature °C |
|---|---|
| Rib / Fillet steak: medium | 60 - 65 |
| Rib / Fillet steak: well done | 70 - 75 |

**Pork**

| Food | Food Core Temperature °C |
|---|---|
| Shoulder / Ham / Neck joint of pork | 80 - 82 |
| Chop (saddle) / Smoked pork loin | 75 - 80 |
| Meatloaf | 75 - 80 |

**Veal**

| Food | Food Core Temperature °C |
|---|---|
| Roast veal | 75 - 80 |
| Knuckle of veal | 85 - 90 |

**Mutton / lamb**

| Food | Food Core Temperature °C |
|---|---|
| Leg of mutton | 80 - 85 |
| Saddle of mutton | 80 - 85 |
| Roast lamb / Leg of lamb | 70 - 75 |

**Game**

| Food | Food Core Temperature °C |
|---|---|
| Saddle of hare | 70 - 75 |
| Leg of hare | 70 - 75 |
| Whole hare | 70 - 75 |
| Saddle of venison | 70 - 75 |
| Leg of venison | 70 - 75 |

**Fish**

| Food | Food Core Temperature °C |
|---|---|
| Salmon | 65 - 70 |
| Trouts | 65 - 70 |

# 12. CARE AND CLEANING

**WARNING!**
Refer to the Safety chapters.

**Notes on cleaning:**

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.

- To clean metal surfaces, use a usual cleaning agent.
- Clean the appliance interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

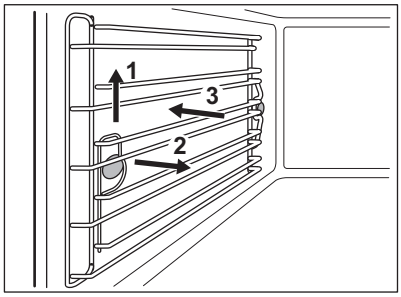
## 12.1 Steam Cleaning

1. Remove the worst of the dirt manually.
2. Put 250 ml of water with 3 tablespoons of vinegar directly into the steam generator.
3. Activate the Steam Cleaning function in the main menu. The display shows the duration of the function.
4. An acoustic signal sounds when the programme is completed. Touch a sensor field to deactivate the signal.
5. Wipe out the appliance with a soft cloth. Remove the remaining water from the steam generator.
6. Keep the appliance door open for approximately 1 hour. Wait until the appliance is dry.

## 12.2 Shelf supports

You can remove the shelf supports to clean the side walls.

### Removing the shelf supports




1. Carefully pull the supports up and out of the front catch.
2. Lightly move the supports on the front catch inwards.
3. Pull the supports out of the rear catch.

### Installing the shelf supports

Install the shelf supports in the opposite sequence.

## 12.3 Steam generation system

**CAUTION!**
Dry the steam generator **after each use**. Remove the water with the sponge.

Remove the limescale with water and vinegar.

**CAUTION!**
Chemical de-scaling agents can cause damage to the enamel. Follow the instructions of the manufacturer.

**Cleaning the water drawer and the steam generator:**

1. Put the water and vinegar mixture (approximately 250 ml) **through the water drawer** into the steam generator. Wait for approximately 10 minutes.
2. Remove the water and vinegar with the sponge.
3. Put clean water (100 - 200 ml) into the water drawer to flush the steam generation system.
4. Remove the water from the steam generator with the sponge and rub it dry.
5. Keep the door open to let the appliance dry fully.

## 12.4 Lamp

**WARNING!**
There is a risk of electrical shock. The lamp and the lamp glass cover can be hot.

**Before you change the lamp:**

- Deactivate the appliance.

- Remove the fuses from the fuse box or deactivate the circuit breaker.

**CAUTION!**
Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.
Always use the same lamp type.

**Replacing the lamp at the cavity ceiling:**

1. Turn the lamp glass cover counterclockwise to remove it.
2. Remove the metal ring and clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Attach the metal ring to the glass cover.
5. Install the glass cover.

**Replacing the lamp on the left side of the cavity:**

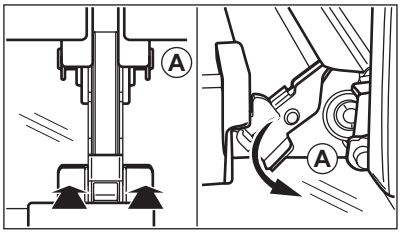
1. Remove the left shelf support.
2. Use a Torx 20 screwdriver to remove the cover.
3. Remove and clean the metal frame and the seal.
4. Replace the lamp with a suitable 300 °C heat-resistant lamp.
5. Install the metal frame and the seal. Tighten the screws.
6. Install the left shelf support.

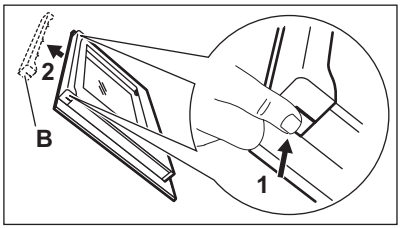
## 12.5 Cleaning the oven door

### Removing the door and the glass panels

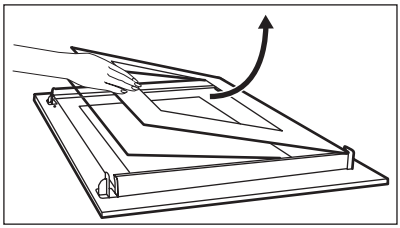
You can remove the oven door and the internal glass panels to clean it. The number of glass panels is different for different models.

**WARNING!**
Be careful when you remove the door from the appliance. The door is heavy.




1. Open the door fully.
2. Fully press the clamping levers (A) on the two door hinges.
3. Close the oven door to the first opening position (approximately 70° angle).
4. Hold the door with one hand on each side and pull it away from the appliance at an up angle.
5. Put the door with the outer side down on a soft cloth on a stable surface. This is to prevent scratches.
6. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.
7. Pull the door trim to the front to remove it.



8. Hold the door glass panels on their top edge one by one and pull them up out of the guide.
9. Clean the glass panel with water and soap. Dry the glass panel carefully.

## Installing the door and the glass panels

When the cleaning is completed, install the glass panels and the oven door. Do the above steps in the opposite sequence. Install the smaller panel first, then the larger.

# 13. WHAT TO DO IF…

**WARNING!**
Refer to the Safety chapters.

| Problem | Possible cause | Remedy |
|---|---|---|
| The appliance does not heat up. | The appliance is deactivated. | Activate the appliance. |
| The appliance does not heat up. | The clock is not set. | Set the clock. |
| The appliance does not heat up. | The necessary settings are not set. | Check the settings. |
| The appliance does not heat up. | The Child Lock is activated. | Refer to "Activating and deactivating the Child Lock function". |
| The appliance does not heat up. | The fuse is released. | Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician. |
| The display shows F111. | The CT Sensor plug is not correctly installed into the socket. | Put the plug of core temperature sensor as far as possible into the socket. |
| The lamp does not operate. | The lamp is defective. | Replace the lamp. |
| The lamp does not operate. | You have selected an ECO function or Moist Fan Baking . In these functions the light cannot be activated. | The light cannot be activated because these functions help to save energy. |

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.

| | |
|---|---|
| We recommend that you write the data here: | |
| Model (MOD.) | ..... |
| Product number (PNC) | ..... |
| Serial number (S.N.) | ..... |

# 14. INSTALLATION

**WARNING!**
Refer to the Safety chapters.

The built-in unit must meet the stability requirements of DIN 68930.

The oven is designed to be connected to 230 - 240V ~ (50Hz) electricity supply. The oven has an easily accessible terminal block which is marked as follows:

Letter L - Live terminal
Letter N - Neutral terminal
⏚ - Earth terminal

**CAUTION!**
This oven must be earthed!

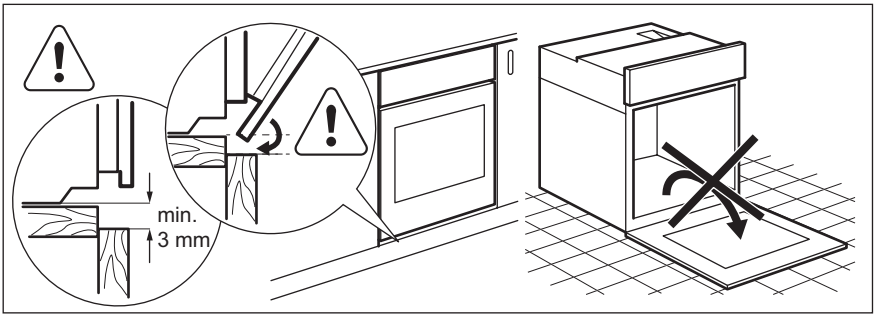
The cable used to connect the oven to the electrical supply must comply to the specifications given below.
**For UK use only**

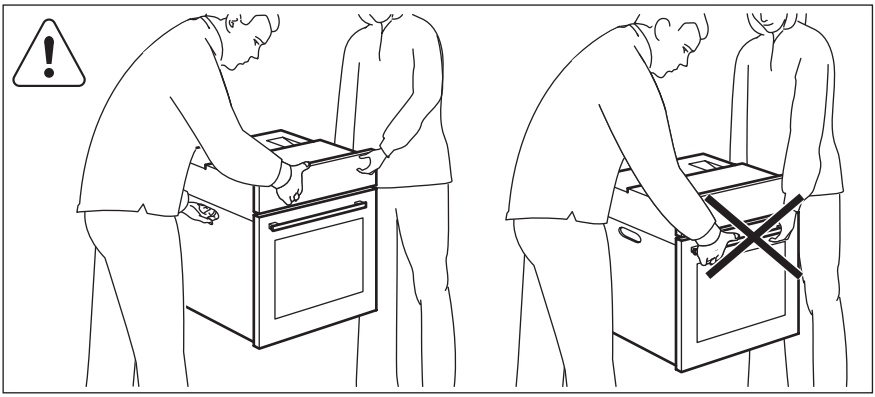
| Connection via | Min. size Cable/ flex | Cable/flex type | Fuse |
|---|---|---|---|
| Cooker Control Circuit | 2,5 mm² | PVC / PVC twin and earth | min: 15 A<br>max: 20 A |

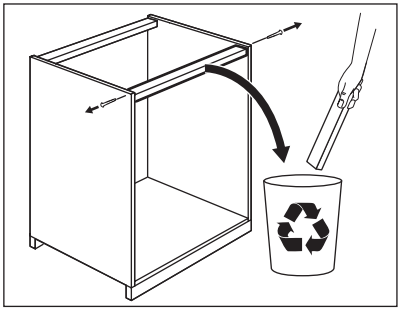
It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3 mm between the switch contacts and of a type suitable for the required load in compliance with the current regulations.
The switch must not break the yellow and green earth cable at any point.

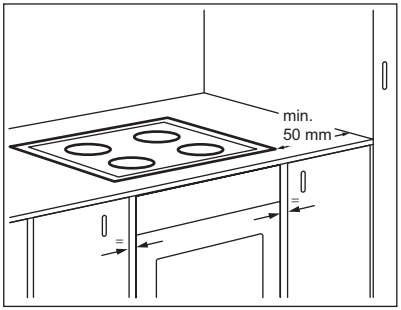
After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature. Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

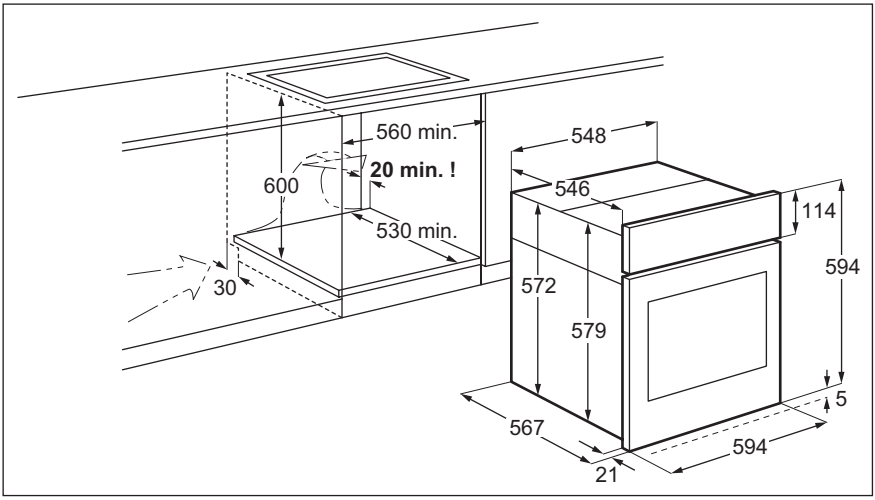
**The manufacturer declines any responsibility should these safety measures not be carried out.**

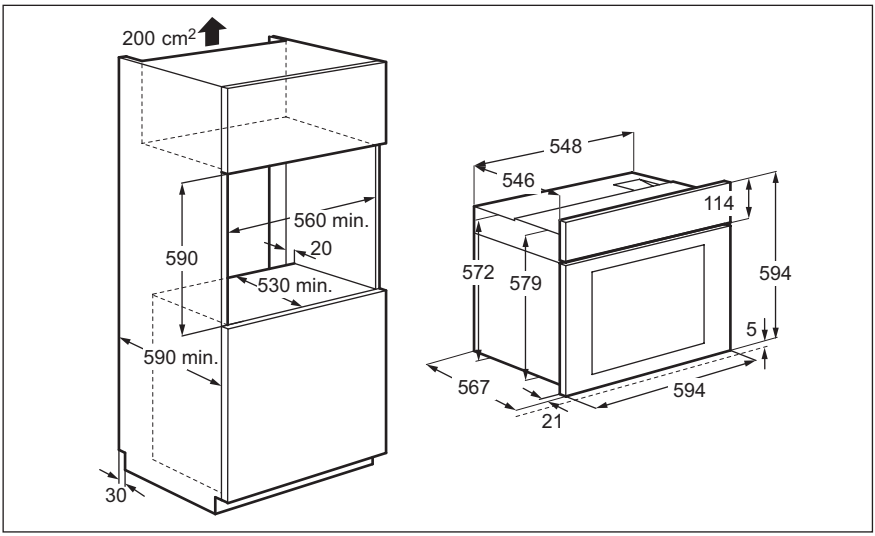

min.
3 mm

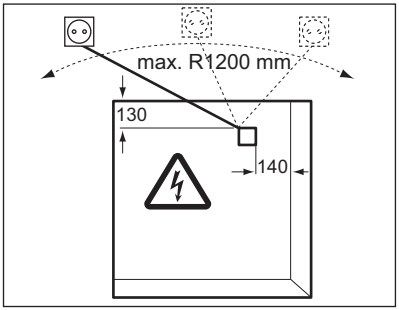


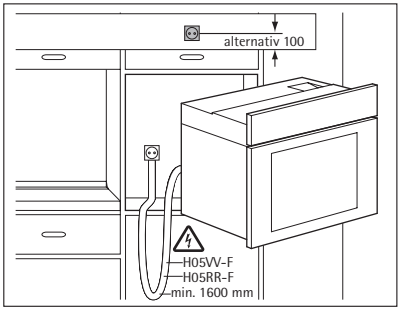


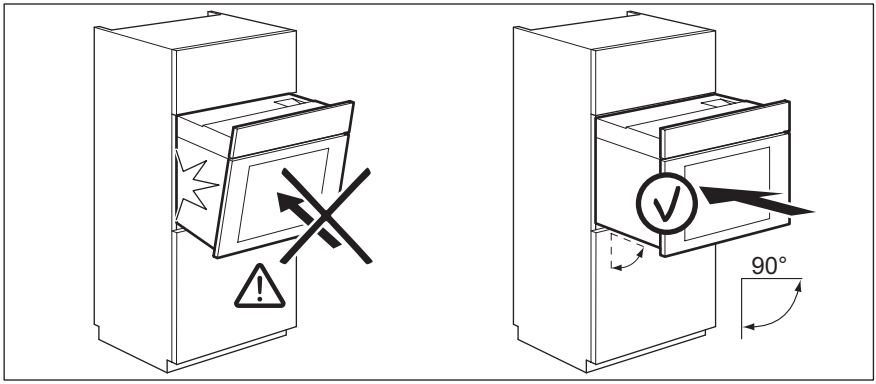

min.
50 mm

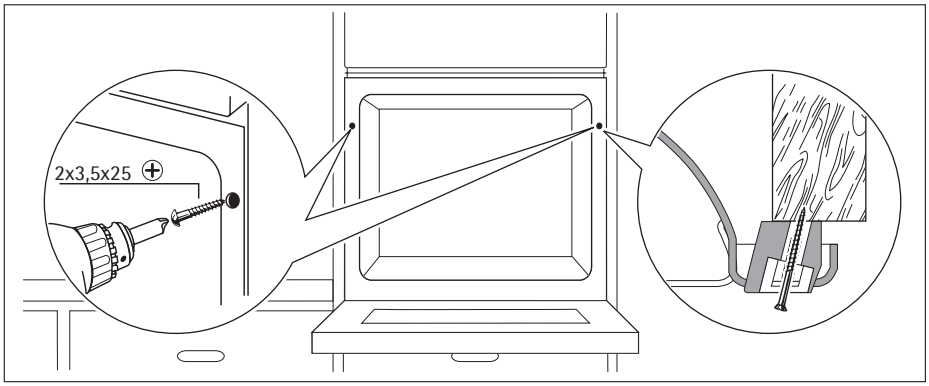

560 min.
20 min. !
600
530 min.
30
548
546
114
594
572
579
5
567
594
21


200 cm²
560 min.
20
590
530 min.
590 min.
30
548
546
114
572
579
594
5
567
594
21


max. R1200 mm
130
140


alternativ 100
H05VV-F
H05RR-F
min. 1600 mm




# 15. GB IE GREAT BRITAIN & IRELAND - GUARANTEE/ CUSTOMER SERVICE

## 15.1 Standard guarantee conditions:

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- Appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- Appliance has been used for normal domestic purposes only, in accordance with manufacturer's instructions.
- Appliance hasn't been serviced, maintained, repaired, taken apart or tampered with by person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

## Exclusions

- Damage, calls resulting from transport, improper use, neglect, light bulbs, removable parts of glass, plastic.
- Costs for calls to put right appliance which is improperly installed, calls to appliances outside United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

**Service and Spare Parts.**Please contact your local Service Force Centre: **08445 616 616**(Call will be routed to Service Force Centre covering your postcode area). For address of local Service Force Centre and further information, please visit: **www.serviceforce.co.uk** Before calling out an engineer, please ensure you have read the details under the heading "What to do if... / Troubleshooting". When you contact the Service Force Centre you will need to give the following details: Your name, address and postcode, your telephone number, clear concise details of the fault, model and serial number of the appliance (found on the rating plate), the purchase date. Please note a valid purchase receipt or guarantee documentation is required for in guarantee service calls.

**Customer Care.**Please contact our Customer Care Department: Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ or visit our website at www.electrolux.co.uk

| Customer Care Department, | Tel: (Calls may be recorded for training purposes) |
|---|---|
| Electrolux | 08445 613 613 |
| AEG-Electrolux | 08445 611 611 |
| Zanussi-Electrolux | 08445 612 612 |

## For Customer Service in The Republic of Ireland please contact us at the address below:

Electrolux Group (Irl) Ltd, Long Mile Road, Dublin 12, Republic of Ireland Tel: +353 (0)1 4090751, Email: service.eid@electrolux.ie

# 16. EUROPEAN GUARANTEE

GB This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed, the appliance guarantee will move with you subject to the following qualifications:-

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

# 17. WWW.ELECTROLUX.COM

| | | |
|---|---|---|
| Albania | +355 4 261 450 | Rruga "Kavajës", ish-parku autobuzëve, Tiranë |
| Belgique/België/Belgien | +32 2 7162444 | Raketstraat 40, 1130 Brussel/Bruxelles |
| Česká Republika | +420 261 302 261 | Budějovická 3, Praha 4, 140 21 |
| Danmark | +45 70 11 74 00 | Strevelinsvej 38-40, 7000 Fredericia |
| Deutschland | +49 180 32 26 622 | Fürther Str. 246, 90429 Nürnberg |
| Eesti | +37 2 66 50 030 | Pärnu mnt. 153, 11624 Tallinn |
| España | +34 902 11 63 88 | Carretera M-300, Km. 29,900 Alcalá de Henares Madrid |
| France | 08 92 68 24 33 (0.34€/min) | www.electrolux.fr |
| Great Britain | +44 8445 616 616 | Addington Way, Luton, Bedfordshire LU4 9QQ |
| Hellas | +30 23 10 56 19 70 | 4, Limnou Str., 54627 Thessaloniki |
| Hrvatska | +385 1 63 23 338 | Slavonska avenija 3, 10000 Zagreb |
| Ireland | +353 1 40 90 753 | Long Mile Road Dublin 12 |
| Italia | +39 (0) 434 558500 | Corso Lino Zanussi, 30 - 33080 Porcia (PN) |
| Latvija | +371 67313626 | Kr. Barona iela 130/2, LV-1012, Riga |
| Lietuva | +370 5 278 06 03 | Ozo 10a, LT-08200 Vilnius |
| Luxembourg | +352 42 431 301 | Rue de Bitbourg, 7, L-1273 Hamm |
| Magyarország | (06-1)467-3205 +361 252 1773 | H-1142 Budapest XIV, Erzsébet Királyné útja 87 |
| Nederland | +31 17 24 68 300 | Vennootsweg 1, 2404 CG - Alphen aan den Rijn |
| Norge | +47 81 5 30 222 | Risløkkvn. 2 , 0508 Oslo |
| Österreich | 0810 955030 | Herziggasse 9, 1230 Wien |

| | | |
|---|---|---|
| Polska | +48 22 43 47 300 | ul. Kolejowa 5/7, 01–217 Warszawa |
| Portugal | +35 12 14 40 39 39 | Quinta da Fonte - Edifício Gonçalves Zarco - Q 35 -2774-518 Paço de Arcos |
| Romania | +40 21 451 20 30 | Str. Garii Progresului 2, S4, 040671 RO |
| Schweiz - Suisse - Svizzera | 0848 848 111 | Industriestrasse 10, CH-5506 Mägenwil |
| Slovenija | +38 61 24 25 731 | Gerbičeva ulica 110, 1000 Ljubljana |
| Slovensko | +421 2 32 14 13 34-5 | Electrolux Slovakia s.r.o., Electrolux Domáce spotrebiče SK, Galvaniho 17/B, 821 04 Bratislava |
| Suomi | 030 600 5200 Lankapuhelinverkosta 0,0828€/puhelu+0,032€/min Matkapuhelinverkosta 0,192€/min | |
| Sverige | +46 (0)771 76 76 76 | Electrolux Service, S:t Göransgatan 143, S-105 45 Stockholm |
| Türkiye | +90 21 22 93 10 25 | Tarlabaşı caddesi no : 35 Taksim İstanbul |
| Россия | 8-800-200-3589 | 129090 Москва, Олимпийский проспект, 16, БЦ "Олимпик" |
| Україна | +380 44 586 20 60 | 04074 Київ, вул.Автозаводська, 2а, БЦ "Алкон" |

# 18. ENVIRONMENT CONCERNS

Recycle the materials with the symbol ♺ . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

www.aeg.com/shop

892956043-A-512012

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perfekt in form und funktion